



Conagra Foodservice
 222 W. Merchandise Mart Plaza, Suite 1300
 Chicago, IL 60654
 TEL: 402-240-4000

Quality Attribute Sheet for: **CHEF BOYARDEE Mini Ravioli 6-108 OZ**

UPC 6414481150

Ingredient Statement:

Tomatoes (Tomato Puree, Water), Water, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Beef, Crackermeal (Bleached Wheat Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), LESS THAN 2% OF: High Fructose Corn Syrup, Textured Soy Protein Concentrate (Soy Protein Concentrate, Caramel Color), Sea Salt, Salt, Modified Corn Starch, Soybean Oil, Carrots, Potassium Chloride, Caramel Color, Citric Acid, Ammonium Chloride, Soy Lecithin, Flavorings, Yeast Extract, Enzyme Modified Cheese (Cheddar Cheese [Pasteurized Milk, Cultures, Salt, Enzymes], Cream, Water, Salt, Sodium Phosphate, Xanthan Gum, Carotenal [Color]), Lactic Acid. CONTAINS: MILK, SOY, WHEAT

Nutritional Information:

Per serving:	1 cup (255g)
Calories	220
Calories from Fat	60
	% Daily Value
Total Fat, 7g	11%
Saturated Fat, 3g	15%
Monounsaturated Fat, 3g	
Polyunsaturated Fat, 1g	
Trans Fat, 0g	
Cholesterol, 10mg	3%
Sodium, 750mg	31%
Total Carbohydrate, 33g	11%
Dietary Fiber, 4g	16%
Sugars, 6g	
Protein, 7g	
Vitamin A - Total	4 %
Vitamin C	0 %
Calcium	2 %
Iron	10 %

Allergen	Milk	Soy	Wheat
Product Facts			
Case Gross Weight	45.51 lbs.		
Case Net Weight	40.5 lbs.		
Case Volume	0.99 cu ft		
Case Dimensions (L X W X H)	18.75 X 12.63 X 7.25		
Pallet Tie X High	07X07		
Shelf Life	720 Days		
Storage Requirements	DRY PRODUCT		
Kosher	Not a Kosher Product		
Country of Origin of Finished Product	USA		
Other GTIN #			
CS	10064144811509		
EA	64144811502		
PAL	50064144811507		

Shawn Fear
 Customer Facing Quality Manager, Food Service
 Conagra Brands



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: CB Mini Ravioli Code: 6414481150

Manufacturer: Conagra Brands Serving Size: 1 cup (255g)

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
Tomato Puree	Red/Orange	1.79	X			
			X			
			X			
Total Creditable Vegetable Amount:						
<p>¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served. At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</p>					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	3/8 Cup
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct This estimate of equivalents has not been evaluated by the FNS, or USDA.



II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
		X		n/a
		X		n/a
		X		n/a
Total Creditable Fruit Amount:				
<p>¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. Fruits and fruit purees credit on volume served. At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).</p>				

I certify the above information is true and correct and that n/a ounce serving of the above product contains n/a cup(s) of fruit. This estimate of equivalents has not been evaluated by the FNS, or USDA.

Quarter Cup to Cup Conversions*
0.5 Quarter Cups vegetable = 1/8 Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = 1/2 Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = 5/8 Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = 7/8 Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

David Schuett MS RD

Signature

Sr Nutritionist

Title

David Schuett MS RD

Printed Name

Date

Phone Number